

### CLAIMS LISTING

1. (Currently Amended) A food-coating composition comprising an aqueous copolymer poly(vinyl ester) dispersion which comprises
  - A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl esters of aliphatic saturated carboxylic acids, from 5 to 60% by weight of maleic esters and/or fumaric esters of monohydric aliphatic alcohols having a chain length of C<sub>1</sub>-C<sub>18</sub> and optionally other comonomers,
  - B) from 0.1 to 1.0 parts by weight of an emulsifier,
  - C) from 0 to 0.45 parts by weight of a cellulose ether,
  - and
  - D) ~~optionally other stabilizers~~ an additional stabilizer consisting of 1 to 10% by weight of at least one polyvinyl alcohol having a degree of hydrolysis in the range from 85 to 90 mol % and a viscosity of from 2 to 70 mPa·s for the 4% by weight aqueous solution at 20 °C.
2. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion comprises, as vinyl ester of aliphatic saturated carboxylic acids a vinyl ester of aliphatic saturated carboxylic acid with chain length C<sub>2</sub>-C<sub>18</sub>, ~~preferably vinyl acetate, vinyl propionate, vinyl butyrate, vinyl isobutyrate, vinyl pivalate, vinyl 2-ethylhexanoate, vinyl esters of α-branched carboxylic acids having 9 to 11 carbons in the acid group or vinyl esters of lauric, palmitic, myristic and stearic acids or mixtures of these, preferably vinyl acetate.~~
3. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the vinyl esters of aliphatic saturated carboxylic acids in an amount of at least 50% by weight based on the weight of the copolymer.
4. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion comprises, as maleic and fumaric esters of monohydric aliphatic alcohols of

chain length  $C_1$ - $C_{18}$ , esters of saturated alcohols of chain length  $C_1$ - $C_{18}$ , or esters of monohydric aliphatic unsaturated alcohols of chain length  $C_3$ - $C_{18}$ , ~~preferably esters with saturated alcohols of chain length  $C_4$ - $C_8$ , in particular dibutyl maleate or di-2-ethylhexylmaleate and/or di-2-ethylhexylfumarate.~~

5. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the monomer group of maleic and fumaric esters, optionally in combination with other comonomers, in an amount of from 20 to 50% by weight based on the weight of the copolymer.
6. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion comprises, as emulsifiers, component B), sodium salts, potassium salts and ammonium salts of unbranched aliphatic carboxylic acids of chain length  $C_{12}$ - $C_{20}$ , sodium hydroxyoctadecanesulfonate, sodium salts, potassium salts and ammonium salts of hydroxyl fatty acids of chain length  $C_{12}$ - $C_{20}$  and their sulfonation or acetylation products, alkyl sulfates, triethanolamine salts, alkyl( $C_{10}$ - $C_{20}$ )sulfonates, alkyl( $C_{10}$ - $C_{20}$ )-arylsulfonates, dimethyldialkyl( $C_8$ - $C_{18}$ )ammonium chloride, acyl-, alkyl-, oleyl- and alkylarylethoxylates and their sulfonation products, alkali metal salts of sulfosuccinic esters with aliphatic saturated monohydric alcohols of chain length  $C_4$ - $C_{16}$ , sulfosuccinic 4-esters with polyethylene glycol ethers of monohydric aliphatic alcohols of chain length  $C_{10}$ - $C_{12}$ (disodium salt), sulfosuccinic 4-esters with polyethylene glycol nonylphenyl ethers (disodium salt), sulfosuccinic biscyclohexyl esters (sodium salt), lignosulfonic acid and also its calcium, magnesium, sodium and ammonium salts, polyoxyethylene sorbitan monooleate containing 20 ethylene oxide groups, resin acids, hydrogenated and dehydrogenated resin acids and their alkali metal salts, dodecylated diphenyl ether disulfonic acid sodium or copolymers of ethylene oxide and propylene oxide having a minimum content of 10% by weight of ethylene oxide, ~~preferably sodium lauryl sulfate, sodium lauryl ether sulfate, polyethylene glycol (4-20) ethers of oleyl alcohol or polyethene oxide (4-14) ethers of nonylphenol.~~
7. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the

dispersion comprises the emulsifiers in an amount in the range of from 0.2 to 0.85 parts by weight.

8. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion, as component C), comprises cellulose ethers, ~~preferably methyl cellulose, hydroxyethyl and propyl cellulose, or sodium carboxymethyl cellulose or mixtures of these.~~
9. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the cellulose ethers in an amount in the range from 0 to 0.4 parts by weight.
10. (Canceled)
11. (Canceled)
12. (Canceled)
13. (Previously Presented) The food-coating composition as claimed in claim 1, wherein it comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises
  - A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers,
  - B) from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol,
  - C) from 0 to 0.3 parts by weight of a hydroxyethyl cellulose and
  - D) from 3 to 8 parts by weight of polyvinyl alcoholwherein the solids content of the dispersion is in the range from 20 to 65% by weight.
14. (Withdrawn) A process for preparing an aqueous copolymer poly(vinyl ester) dispersion as a constituent in a food-coating composition as claimed in claim 1 by free-radical emulsion polymerization, in which the monomers are added in the batch process, in the feed-stream process, or in the combined batch/feed-stream process, which comprises

monomers being charged in an amount in the range from 1 to 15% by weight, based on the total amount of monomers, for starting the polymerization.

15. (Withdrawn) The use of an aqueous copolymer poly(vinyl ester) dispersion comprising 100 parts by weight of component A), 0.1 to 1.0 parts by weight of component B), 0 to 0.45 parts by weight of component C) and optionally component D) according to claim 1 for food coating.
16. (Withdrawn) The use of a food-coating composition as claimed in claim 1 in the production of hard cheese.
17. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the emulsifiers in an amount in the range of from 0.25 to 0.5 parts by weight.
18. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the cellulose ethers in an amount in the range from 0 to 0.3 parts by weight.
19. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the dispersion comprises the cellulose ethers in an amount in the range from 0 to 0.15 parts by weight.
20. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the dispersion comprises no cellulose ethers.
21. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the total amount of polyvinyl alcohol in the dispersion is in the range from 2 to 9% by weight, based on the mass of the total monomers.
22. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the total amount of polyvinyl alcohol in the dispersion is in the range from 3 to 8% by weight, based on the mass of the total monomers.

23. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the food-coating composition comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises:

- A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers;
  - B) from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol;
  - C) from 0 to 0.3 parts by weight of a hydroxyethyl cellulose; and
  - D) from 3 to 8 parts by weight of polyvinyl alcohol
- wherein the solids content of the dispersion is in the range from 30 to 60% by weight.

24. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the food-coating composition comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises:

- A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers;
  - B) from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol;
  - C) from 0 to 0.3 parts by weight of a hydroxyethyl cellulose; and
  - D) from 3 to 8 parts by weight of polyvinyl alcohol
- wherein the solids content of the dispersion is in the range from 40 to 55% by weight.

25. (New) The food-coating composition as claimed in claim 2, wherein the vinyl ester of aliphatic saturated carboxylic acid with chain length  $C_2$ - $C_{18}$  is selected from the group consisting of vinyl acetate, vinyl propionate, vinyl butyrate, vinyl isobutyrate, vinyl pivalate, vinyl 2-ethylhexanoate, vinyl esters of  $\alpha$ -branched carboxylic acids having 9 to 11 carbons in the acid group, vinyl esters of lauric, palmitic, myristic and stearic acids, and mixtures thereof.

26. (New) The food-coating composition as claimed in claim 25, wherein the vinyl ester of aliphatic saturated carboxylic acid with chain length  $C_2$ - $C_{18}$  is vinyl acetate.

27. (New) The food-coating composition as claimed in claim 4, wherein the maleic and fumaric esters of monohydric aliphatic alcohols of chain length  $C_1$ - $C_{18}$  comprise esters with saturated alcohols of chain length  $C_4$ - $C_8$ .
28. (New) The food-coating composition as claimed in claim 4, wherein the maleic and fumaric esters of monohydric aliphatic alcohols of chain length  $C_1$ - $C_{18}$  is selected from the group consisting of dibutyl maleate, di 2-ethylhexylmaleate, di-2-ethylhexylfumarate, and mixtures di 2-ethylhexylmaleate and di-2-ethylhexylfumarate.
29. (New) The food-coating composition as claimed in claim 6, wherein the dispersion comprises, as emulsifiers, component B), sodium lauryl sulfate, sodium lauryl ether sulfate, polyethylene glycol (4-20) ethers of oleyl alcohol, or polyethene oxide (4-14) ethers of nonylphenol.
30. (New) The food-coating composition as claimed in claim 8, wherein the dispersion, as component C), comprises methyl cellulose, hydroxyethyl cellulose, propyl cellulose, sodium carboxymethyl cellulose, or mixtures thereof.